

## CLAIM AMENDMENTS

1. (canceled)

2. (currently amended) A cooking device comprising:  
a body; ~~which carries~~  
a tank carried on the body and adapted to hold water;  
~~with electrical heating means and receiving~~  
a basket received in the tank for containing a food to be  
cooked in the water in the tank;  
electrical heating means on the body for heating the  
water in the tank and thereby cooking the food in the water in the  
tank;  
actuation means connected to said basket for moving said  
basket between a lower position inside said tank with the food in  
the basket submerged in the water in the tank and an upper position  
at least partially outside of said tank with the food in the basket  
substantially out of the water in the tank;  
a first temperature sensor for at least one portion of  
said tank;  
a timer;  
control means for said actuation means connected to said  
sensor and said timer ~~[[,]]~~ for moving said basket in response to  
~~[[the]]~~ signals which ~~said control means received~~ from said  
temperature sensor and from said timer; and

22           stirring means including a drive part carried on the body  
23           and a rotatable element mounted on the basket, movable in the  
24           basket, and couplable to the drive part when the basket is in the  
25           lower position contained inside said basket and connected to said  
26           ~~control means~~ for stirring said food when the basket is in the  
27           lower position.

1           3. (currently amended) The cooking device according to  
2           claim 2 wherein said stirring means comprise ~~an element rotatably~~  
3           ~~connected to said basket and removably connected to a pulling unit~~  
4           ~~which projects from said body and is connected to a first motor~~  
5           connected to the drive part.

1           4. (currently amended) The cooking device according to  
2           claim 3 wherein said rotatable element comprises a vane which has a  
3           central part defining a seat suitable for receiving a portion of  
4           said ~~pulling unit~~ drive part.

1           5. (currently amended) The cooking device according to  
2           claim 4 wherein said central part of ~~said vane~~ is rotatably held on  
3           an inner side of a base of said basket through a counterpart  
4           arranged on ~~[[the]]~~ an outer side of the base of said basket and  
5           associated with said central part of said vane through mutual  
6           release hooking members operating inside a shaping of a  
7           through-seat ~~realized on~~ formed in the base of the basket.

1           6. (original) The cooking device according to claim 3  
2 wherein said actuation means comprise a support for said basket  
3 associated with a cursor having a rack operatively connected to a  
4 pinion actuated through a second motor, said second motor being  
5 connected to said control means.

1           7. (original) The cooking device according to claim 6,  
2 further comprising removable hooking means between said support and  
3 said cursor.

1           8. (original) The cooking device according to claim 7  
2 wherein said removable hooking means between said support and said  
3 cursor comprise a release lever actuated manually against and  
4 through the action of first elastic means to hook to a hooking  
5 member.

1           9. (original) The cooking device according to claim 6,  
2 further comprising at least one second sensor and, respectively, a  
3 third sensor connected to said control means and suitable for  
4 detecting the position inside and, respectively, the position at  
5 least partially outside said basket.

1           10. (original) The cooking device according to claim 9  
2 wherein said second and third sensors are microswitches.

1           11. (original) The cooking device according to claim 10,  
2 further comprising a guide for the translation of said actuation  
3 means.

1           12. (original) The cooking device according to claim 11  
2 wherein said second and third sensors and said second motor lie in  
3 a misaligned position with respect to a translation axis of said  
4 actuation means.

1           13. (original) The cooking device according to claim 12  
2 wherein said guide defines a shell suitable for protecting, inside  
3 of it, said support and said cursor, and suitable for supporting,  
4 on the outside, said second and third sensors and said second  
5 motor.

6           14. (original) The cooking device according to claim 13  
7 wherein that said shell is open on the side facing said tank.

1           15. (original) The cooking device according to claim 9  
2 wherein said tank is removably connected to said body.

1           16. (original) The cooking device according to claim 15  
2 which has a counter tank which houses said tank inside of it.

1           17. (original) The cooking device according to claim 16,  
2 further comprising at least one fourth sensor of the presence of  
3 said tank.

1           18. (previously presented) The cooking device according  
2 to claim 2, further comprising a first lid applied onto said  
3 basket.

1           19. (original) The cooking device according to claim 18  
2 wherein said first lid has at least one first and one second  
3 positioning hole for long pasta suitable for holding said long  
4 pasta in a suitable position for stirring.

1           20. (original) The cooking device according to claim 19  
2 wherein said first lid has at least one third hole in which a  
3 container is housed suspended in said basket.

1           21. (original) The cooking device according to claim 20  
2 wherein said container extends below with a fixed anti-rotation  
3 vane of the pasta.

1           22. (original) The cooking device according to claim 21  
2 in that said tank has an upper edge that is raised with respect to  
3 an upper edge of the counter tank.

1           23. (original) The cooking device according to claim 22  
2 wherein, between the upper edge of said tank and the upper edge of  
3 said counter tank a deviation ring is arranged suitable for

4 deviating cooking liquid possibly escaping from said tank outside  
5 of said counter tank.

1 24. (original) The cooking device according to claims 23  
2 wherein said deviation ring is held in a flap of the upper edge of  
3 said tank wherein at least one grip of said tank extends from said  
4 deviation ring.

1 25. (original) The cooking device according to claim 24,  
2 further comprising a second lid applied over said first lid.

1 26. (original) The cooking device according to claim 25  
2 wherein said second lid extends radially beyond the shaping of said  
3 tank and has a peripheral edge which rests in a seat of said grip  
4 of said tank.

5 27. (original) The cooking device according to claim 16,  
6 further comprising a protective element for said first motor placed  
7 between said first motor and said counter tank.

1 28. (previously presented) The cooking device according  
2 to claims 2 wherein a side wall of said basket has a plurality of  
3 calibrated holes suitable for redirecting the cooking liquid rising  
4 through a space between said basket and said tank back inside said  
5 basket.

1           29. (original) The cooking device according to claim 28  
2 wherein said plurality of calibrated holes of the basket is present  
3 at least in a zone of the side wall of said basket facing a zone of  
4 the tank most heated by said electrical heating means.

1           30. (original) The cooking device according to claim 29  
2 wherein said space widens at the upper part of said tank so as to  
3 define an expansion chamber suitable for eliminating foam possibly  
4 produced during cooking and for limiting the rise of cooking  
5 liquid.

1           31. (original) The cooking device according to claim 30  
2 wherein the size of said space is chosen between a minimum value  
3 suitable for eliminating foam produced during cooking and for  
4 minimizing the rise of cooking liquid through said space, and a  
5 maximum value suitable for minimizing the bulk of the cooking  
6 device.

1           32. (previously presented) The cooking device according  
2 to claim 2, further comprising at least one spacer element between  
3 said basket and said tank to keep said basket centered in said  
4 tank.

1           33. (previously presented) The cooking device according  
2 to claim 2, further comprising an anti-flexion device for means of  
3 said basket.

1           34. (original) The cooking device according to claim 33  
2 wherein said anti-flexion device comprises at least one hooking  
3 element of an upper portion of said basket engaging said tank.

1           35. (previously presented) The cooking device according  
2 to claim 2 wherein said control means are in the form of an  
3 electric circuit board.

1           36. (previously presented) A cooking method using a  
2 device according to claim 2 or of operating said device wherein  
3 said heating means heat the water contained in the tank up to a  
4 predetermined temperature substantially coinciding with boiling  
5 temperature, when the first sensor detects that such a  
6 predetermined temperature has been reached the basket is lowered  
7 into said water and, at the same time, the timer is started for a  
8 preset time period, when the timer reaches the end of such a preset  
9 time period the control means deactivate the heating means and  
10 command the removal of the basket from the tank.

1           37. (original) The cooking method according to claim 35  
2 wherein to calculate the boiling point said control means adopt a  
3 calculation algorithm which evaluates the slope of the upward curve  
4 of the water temperature.



1           38. (original) The cooking method according to claim 37  
2 wherein said calculation algorithm evaluates an average of the  
3 slopes of said upward curve taken at various moments in time.

1           39. (original) The cooking method according to claim 38  
2 wherein after a predetermined time period from the lowering of the  
3 basket into the tank, the stirring means are actuated.

1           40. (currently amended) The cooking method according to  
2 claim 39 wherein said heating means are activated discontinuously,  
3 so as to partialize reduce the power, decrease the turbulence of  
4 the water and reduce foam production.

1           41. (original) The cooking method according to claim 40  
2 wherein when the pasta is cooked at a predetermined time of day,  
3 said control means activate said heating means at a set time and  
4 check the increase in temperature of the water and, in the case in  
5 which it is too quick, interrupt the power supply of the electric  
6 heating means and calculate the waiting time before starting to  
7 heat up again.